

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 10/13/15    **Time:** 13:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2.5 °C    **Size:** Half Gallon  
**Processor/Distributor:**    DAIRYFRESH LLC Winston Salem    **ID#:** 37-83

**Sample Receipt:**

**Date:** 10/14/15    **Time:** 07:25  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES101415-0132**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1712	10-31	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1713	10-26	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1714	10-26	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	410 PAC/ml			
1715	10-28	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1716	10-26	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1717	10-27	1/2 Gallon	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1718	10-25	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1719	11-5	1/2 Gallon	Whole B.M.	Not Found		<1 EHSCC/g				
1720	11-5	1/2 Gallon	Skim B.M.	Not Found		<1 EHSCC/g				
1721		100 mL	In Plant Raw #2 36*		Not Found		16000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 10/14/15    **Time:** 09:25

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 1

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 1

**Diluent and NB:** 1/-

32.0 °C

Delvo P5

Purple

Yellow